



Australian Government

Assessment Requirements for SITHFAB018 Provide gueridon service

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- prepare for and use gueridon service techniques for service of entrées, main courses, desserts and cheeses over at least three service periods
- serve meals from each of the following major food types at least once using silver service techniques during the above service periods:
 - teas or coffees
 - condiments, garnishes or accompaniments
 - flambé foods
 - seafood
 - fruits
 - cheese
 - hors d'oeuvres or appetisers
 - meat or poultry
 - petits fours
 - salads or vegetables
 - sauces
- select and safely use appropriate gueridon equipment for the dishes served
- work to commercially-realistic timeframes and demonstrate ability to deal with multiple gueridon service tasks simultaneously.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- historical origins of gueridon service
- organisational and traditional industry standards for gueridon service
- gueridon cooking, carving and service techniques for the major food types specified in the performance evidence
- for the main food types specified in the performance evidence:
 - features and uses of gueridon trolleys
 - features and uses of gueridon cooking and service utensils

- features and uses of service-ware for gueridon dishes
- techniques for displaying foods effectively on gueridon trolleys using their colours, varieties and shapes.

Assessment Conditions

Skills must be demonstrated in an operational restaurant or food and beverage outlet. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- small equipment:
 - bowls
 - burner
 - carving boards
 - condiments and accompaniments
 - cruets and pepper mills
 - cutlery:
 - main and entrée knives and forks
 - soup and dessert spoons
 - teaspoons
 - side knives
 - docket books
 - food service-ware:
 - side plates
 - main plates
 - dessert bowls
 - coupes
 - entrée plates
 - soup bowls
 - fuel
 - gueridon cooking and serving utensils
 - gueridon trolleys
 - lighter
 - linen
 - service crockery
 - serving utensils
 - towels for hand cleaning
- stock:

- meals from all the major food types and for entrées, main courses, accompaniments, desserts and cheeses
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning, sanitising agents and chemicals for cleaning restaurant service equipment
- organisational specifications:
 - food menus
 - safety data sheets (SDS) for cleaning chemicals or plain English workplace documents or diagrams that interpret the content of SDS
- industry-realistic ratio of service staff to customers; these can be:
 - customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>